



Old Fashioned Corn Bread

4 cups cornmeal
2 tsp. salt
4 cups buttermilk
2 tsp. baking soda
4 eggs, beaten
½ cup bacon drippings (use fine strips)

In a bowl, combine all dry ingredients together. Set aside.

Cook bacon. Mix in bacon drippings. Do not over mix.

Grease skillet. Pour batter in skillet and cover. Bake for 35 to 40 minutes.

Submitted by: Michael Short

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